

XP-002183781

AN - 1974-16591V [09]

CPY - ORIE-N

DC - D11 D16

FS - CPI

IC - A23L1/26

MC - D01-B01

PA - (ORIE-N) ORIENTAL YEAST IND CO

PN - JP49006108B B 19740212 DW197409 000pp

PR - JP19680039926 19680612

XIC - A23L-001/26

AB - J74006108 Flavour additive is prepared by adding 10-30 wt% of live yeast to the culture soln. consists of saccharides and any one of skim milk, casein, or whey, fermenting them until saccharides are nearly consumed at about 30 degrees C. to obtain a cell body-containing fermented soln. wherein adding the heat-treated mixt. of saccharides and amino acids, and pulverizing by spray-drying. As saccharide sources for the fermentation by live yeast, glucose, maltose, fructose, sucrose, etc. may be used. As nitrogen sources, both organic and inorganic nitrogen can be used. If necessary, baking auxiliaries, vitamins, amino acids, inorganic salts, etc. are added.

IW - BAKE PRODUCT FLAVOUR ADDITIVE COMPENSATE LACK FLAVOUR GOODS PRODUCE MECHANISE PROCESS

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NC - 001

OPD - 1968-06-12

ORD - 1974-02-12

PAW - (ORIE-N) ORIENTAL YEAST IND CO

TI - Bakery products flavour additive - to compensate lack of flavour in goods produced in mechanised process